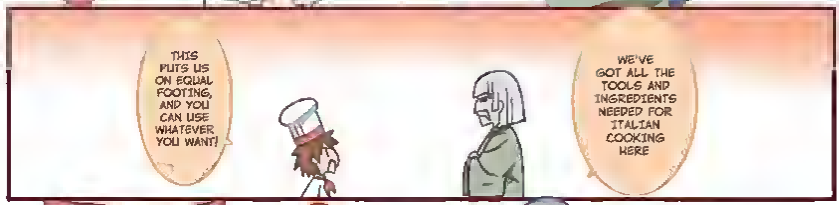
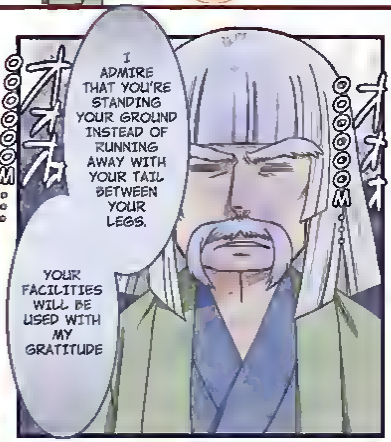
## 22. APERITIVO ~WINE BEFORE THE MEAL~


THIS PUTS US ON EQUAL FOOTING, AND YOU CAN USE WHATEVER YOU WANT!
WE'VE GOT ALL THE TOOLS AND INGREDIENTS NEEDED FOR ITALIAN COOKING HERE


I ADMIRE THAT YOU'RE STANDING YOUR GROUND INSTEAD OF RUNNING AWAY WITH YOUR TAIL BETWEEN YOUR LEGS.
YOUR FACILITIES WILL BE USED WITH MY GRATITUDE
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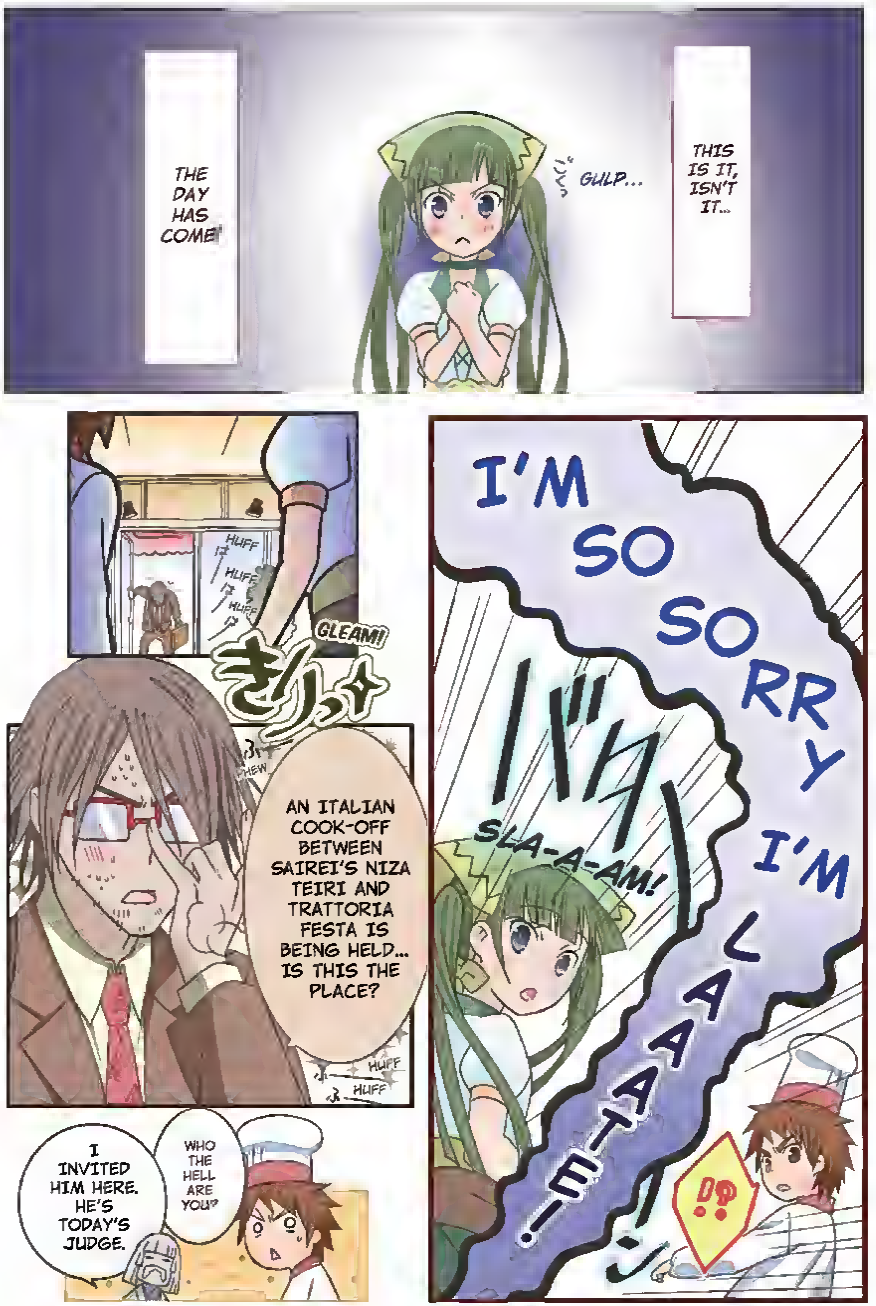
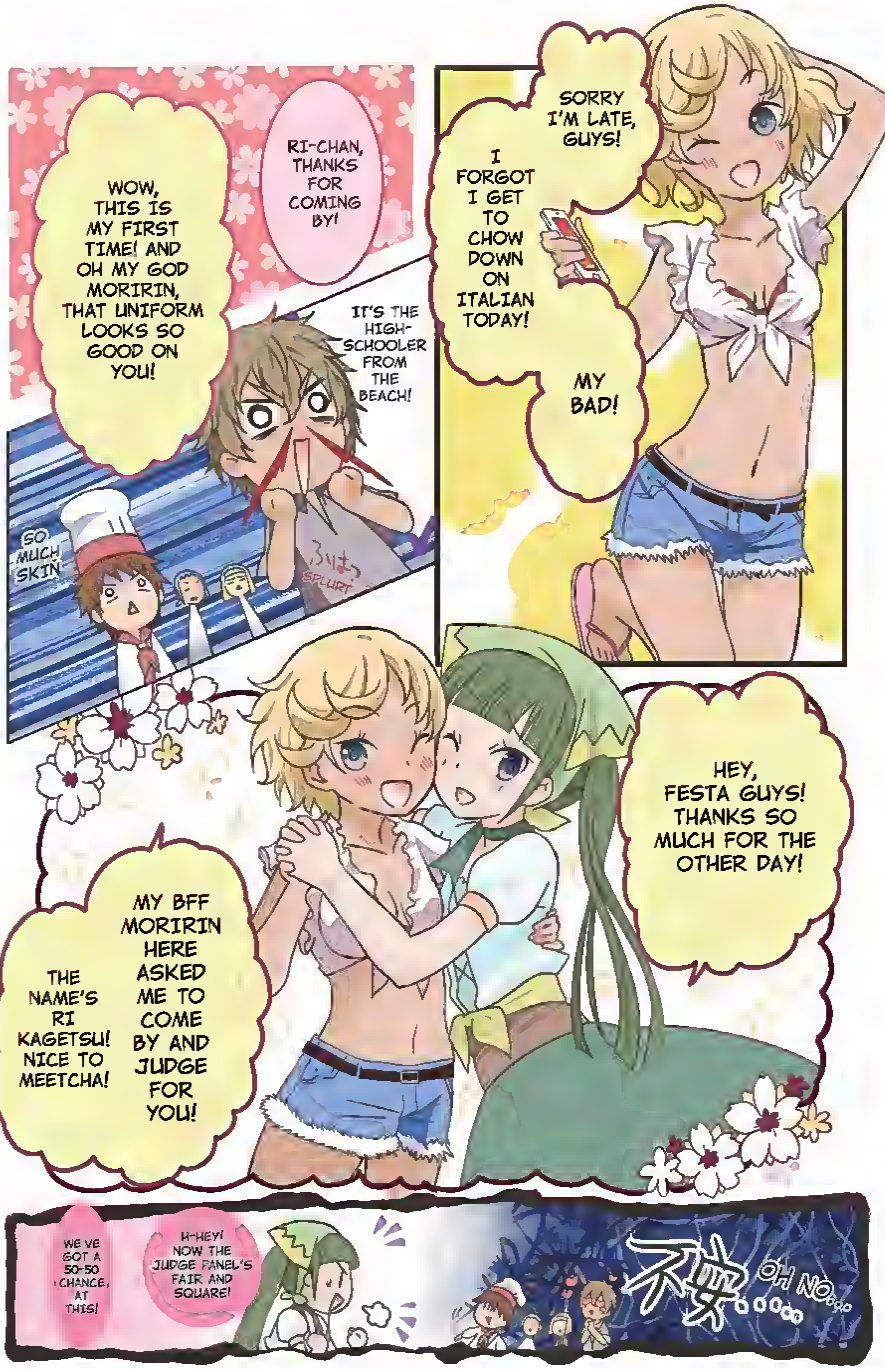
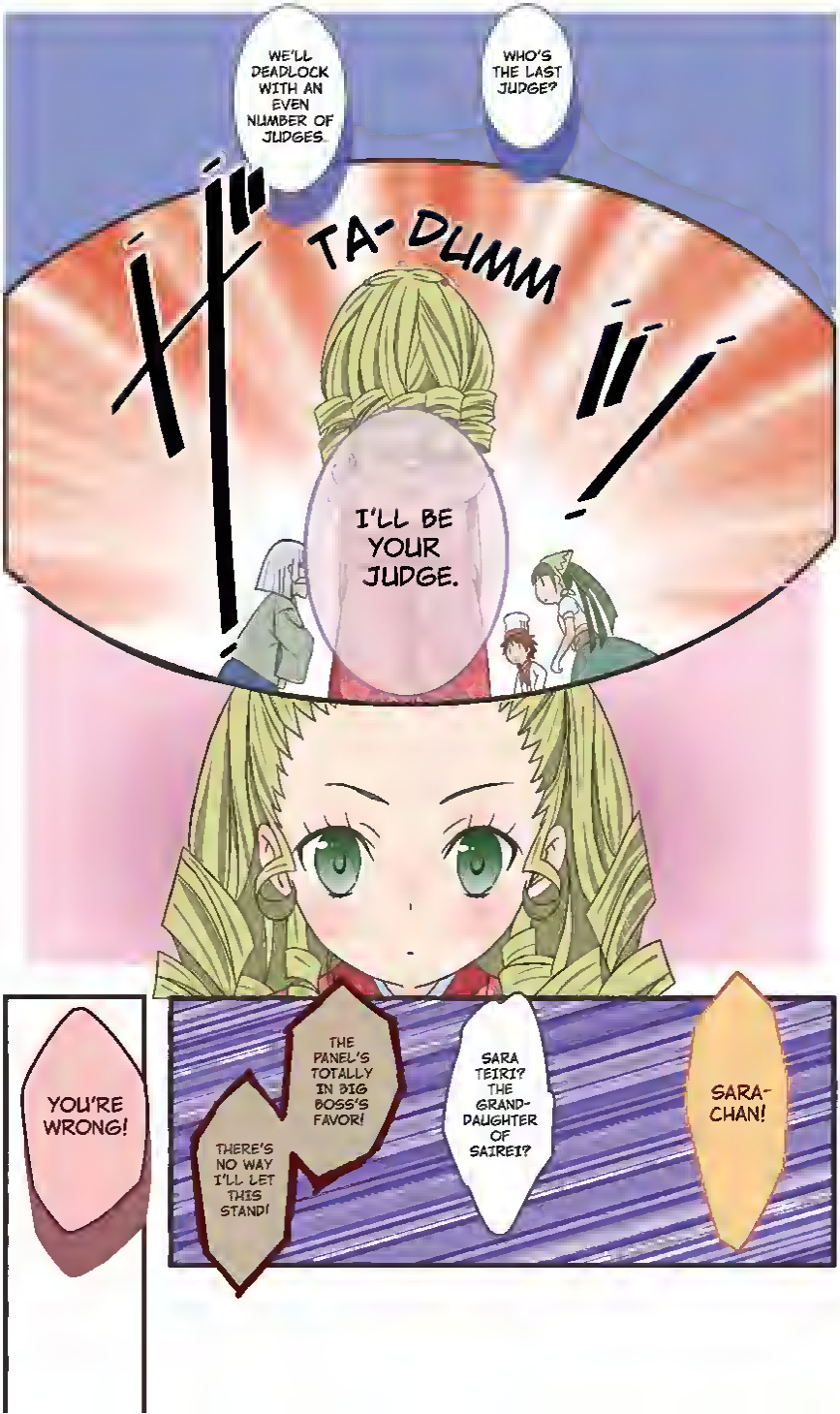
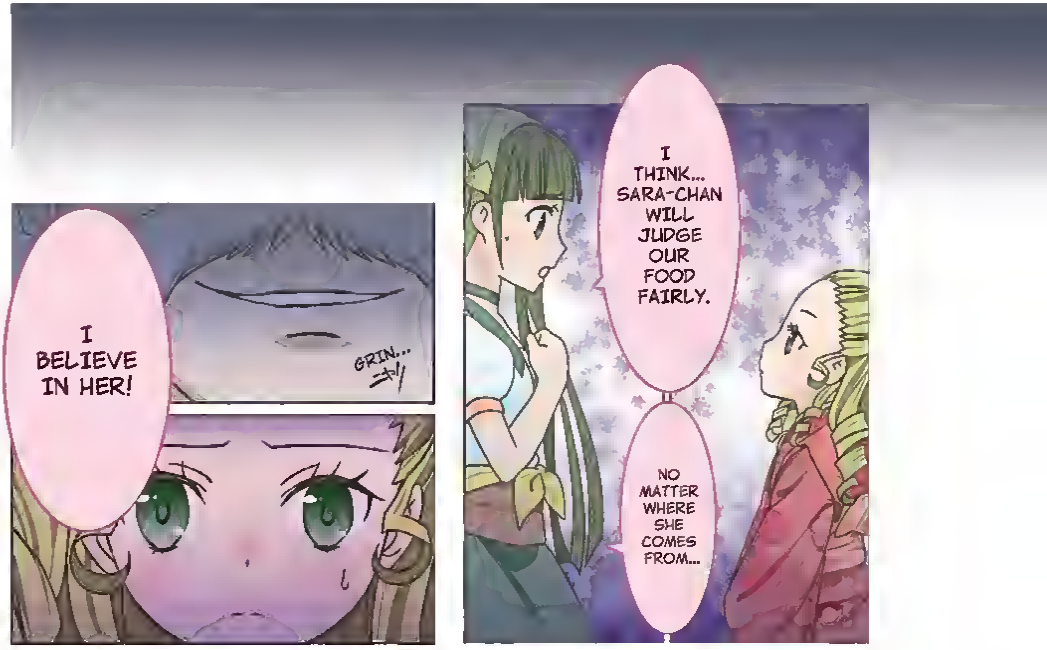
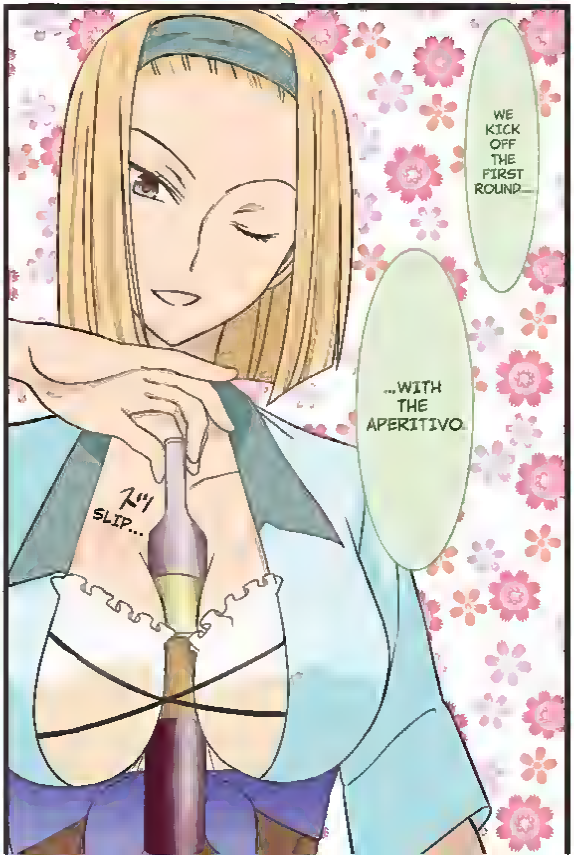

THE DAY HAS COME!
GULP...
THIS IS IT, ISN'T IT...
HUFF
HUFF
HUFF
GLEAM!
きらっ
AN ITALIAN COOK-OFF BETWEEN SAIREI'S NIZA TEIRI AND TRATTORIA FESTA IS BEING HELD... IS THIS THE PLACE?
HUFF
HUFF
I INVITED HIM HERE. HE'S TODAY'S JUDGE.
WHO THE HELL ARE YOU?
I'M SO SORRY I'M LATE!
SLA-A-AM!
DP

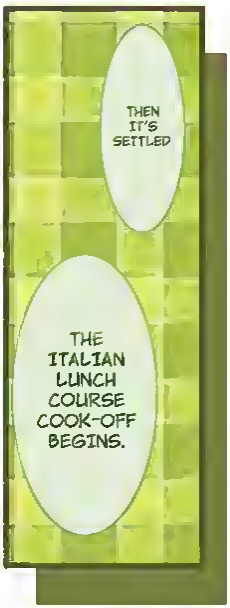
I'M A HUGE FAN OF SAIREI, YOU SEE!
I HEARD THAT NIZA-SAMA WOULD BE COOKING UP ITALIAN OF ALL CUISINES TODAY, AND I JUST GOT SO EXCITED!
HUFF
HUFF
HUFF
HUFF
AVERAGING VISITS TO OVER 500 JOINTS A YEAR, MILLIONS OF BLOG HITS, AND AN UNPRECEDENTED STRING OF BEST-SELLING BOOKS!
RIGA TONY! (PEN NAME)
HE IS A GOURMAND AMONG GOURMANDS! A MAN WITH THE TASTE-BUDS OF TRUTH!
HUFF
HUFF
HUFF
FAVORITISM!
YOU CAN'T CALL A GUY LIKE THAT TO JUDGE US! IT'S UNFAIR!
MORIRIN, I'M HEEEERE!
ぷるるん
VA-VOOM
ぷるるん

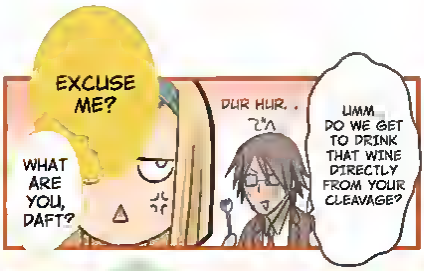

SORRY I'M LATE, GUYS!
I FORGOT I GET TO CHOW DOWN ON ITALIAN TODAY!
MY BAD!
RI-CHAN, THANKS FOR COMING BY!
WOW, THIS IS MY FIRST TIME! AND OH MY GOD MORIRIN, THAT UNIFORM LOOKS SO GOOD ON YOU!
IT'S THE HIGH-SCHOOLER FROM THE BEACH!
SO MUCH SKIN
SPLURT
HEY, FESTA GUYS! THANKS SO MUCH FOR THE OTHER DAY!
MY BFF MORIRIN HERE ASKED ME TO COME BY AND JUDGE FOR YOU!
THE NAME'S RI KAGETSU! NICE TO MEETCHA!
WE'VE GOT A 50-50 CHANCE, AT THIS!
H-HEY! NOW THE JUDGE PANEL'S FAIR AND SQUARE!
OH NOooo

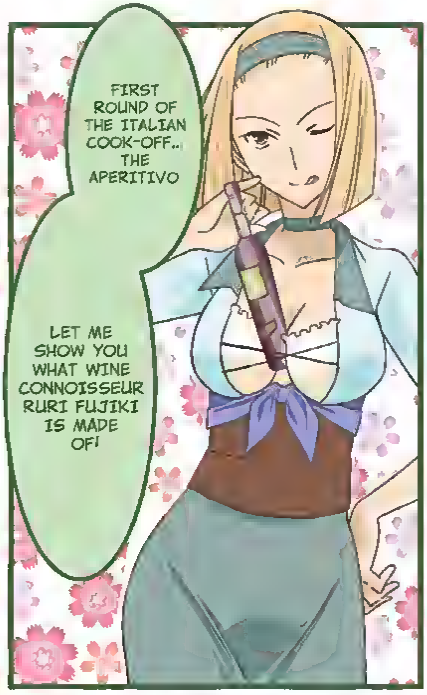

WE'LL DEADLOCK WITH AN EVEN NUMBER OF JUDGES.
WHO'S THE LAST JUDGE?
TA-DUMM
I'LL BE YOUR JUDGE.
SARA-CHAN!
SARA TEIRI? THE GRAND-DAUGHTER OF SAIREI?
THE PANEL'S TOTALLY IN BIG BOSS'S FAVOR!
THERE'S NO WAY I'LL LET THIS STAND!
YOU'RE WRONG!

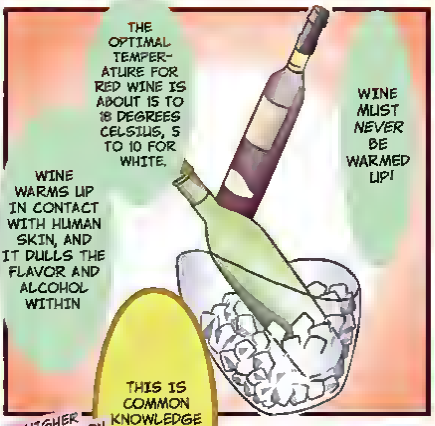

I BELIEVE IN HER!
GRIN...
I THINK... SARA-CHAN WILL JUDGE OUR FOOD FAIRLY.
NO MATTER WHERE SHE COMES FROM...


WE KICK OFF THE FIRST ROUND...
...WITH THE APERITIVO.
スリ SLIP...

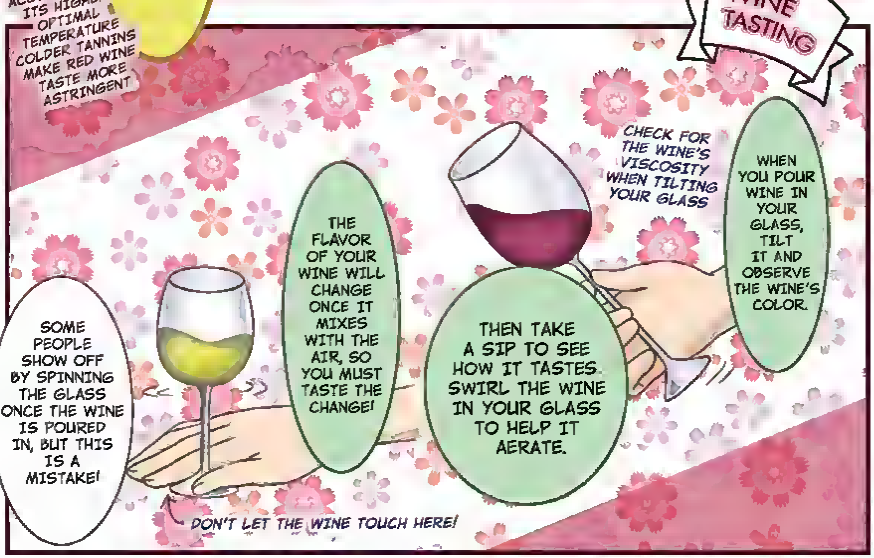

THEN IT'S SETTLED
THE ITALIAN LUNCH COURSE COOK-OFF BEGINS.



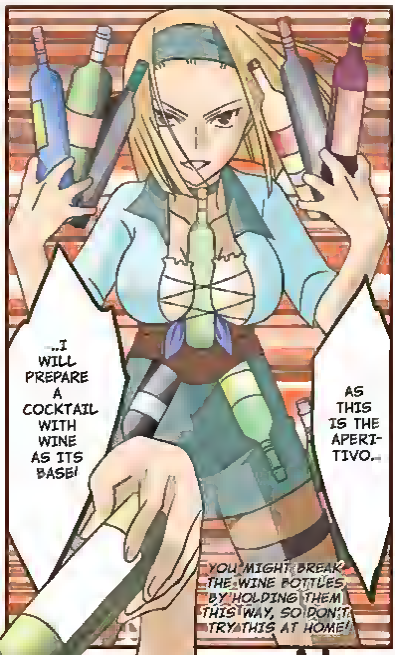


THE OPTIMAL TEMPER-ATURE FOR RED WINE IS ABOUT 15 TO 18 DEGREES CELSIUS, 5 TO 10 FOR WHITE.
WINE MUST NEVER BE WARMED UP!
WINE WARMS UP IN CONTACT WITH HUMAN SKIN, AND IT DULLS THE FLAVOR AND ALCOHOL WITHIN
THIS IS COMMON KNOWLEDGE FOR WINE!

## 23. KIR ~COCKTAIL~

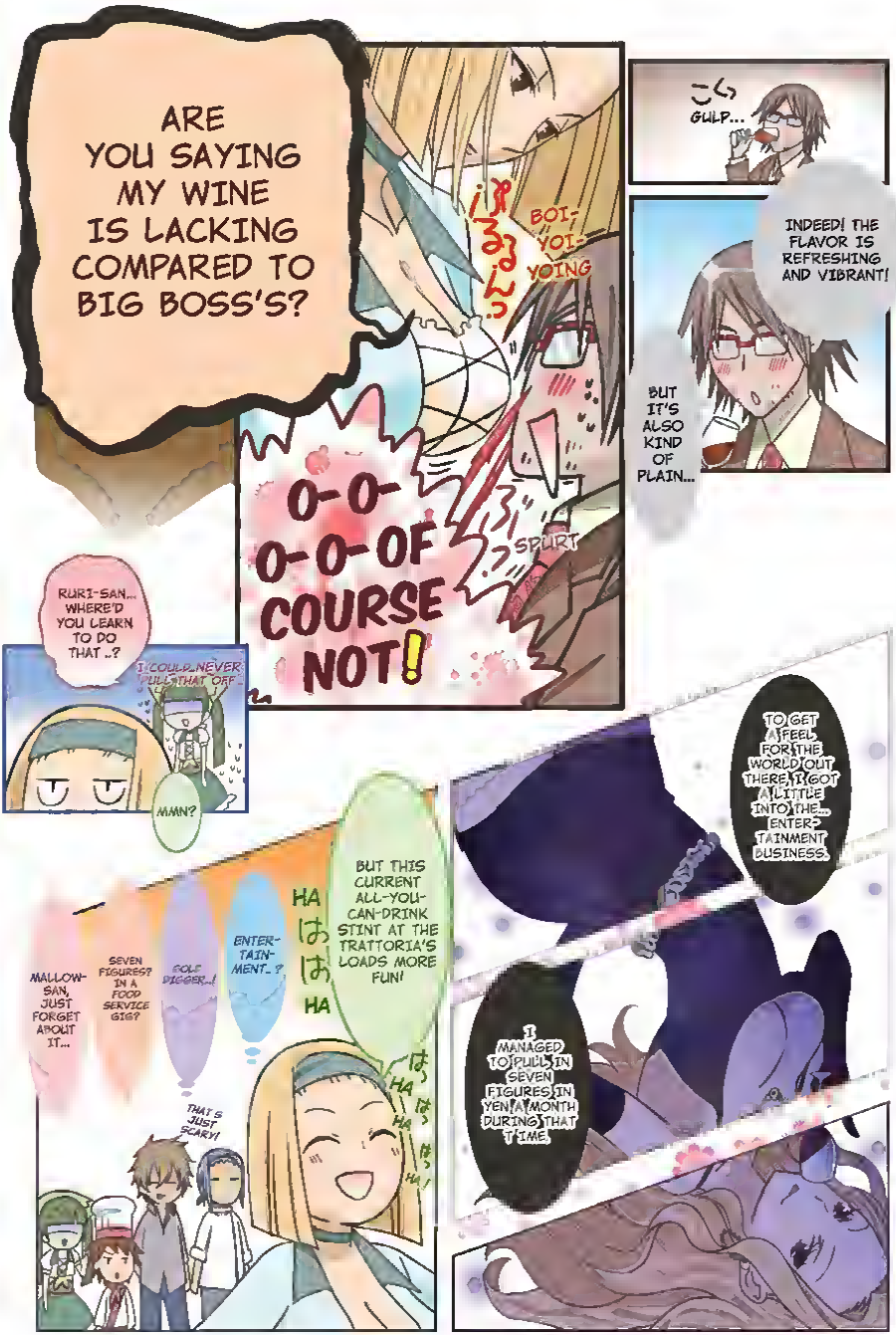

A HIGHER CONCENTRATION OF TANNINS IN RED WINE ACCOUNTS FOR ITS HIGHER OPTIMAL TEMPERATURE. COLDER TANNINS MAKE RED WINE TASTE MORE ASTRINGENT
BY THE WAY
WINE TASTING
CHECK FOR THE WINE'S VISCOSITY WHEN TILTING YOUR GLASS
WHEN YOU POUR WINE IN YOUR GLASS, TILT IT AND OBSERVE THE WINE'S COLOR.
THE FLAVOR OF YOUR WINE WILL CHANGE ONCE IT MIXES WITH THE AIR, SO YOU MUST TASTE THE CHANGE!
THEN TAKE A SIP TO SEE HOW IT TASTES. SWIRL THE WINE IN YOUR GLASS TO HELP IT AERATE.
SOME PEOPLE SHOW OFF BY SPINNING THE GLASS ONCE THE WINE IS POURED IN, BUT THIS IS A MISTAKE!
DON'T LET THE WINE TOUCH HERE!

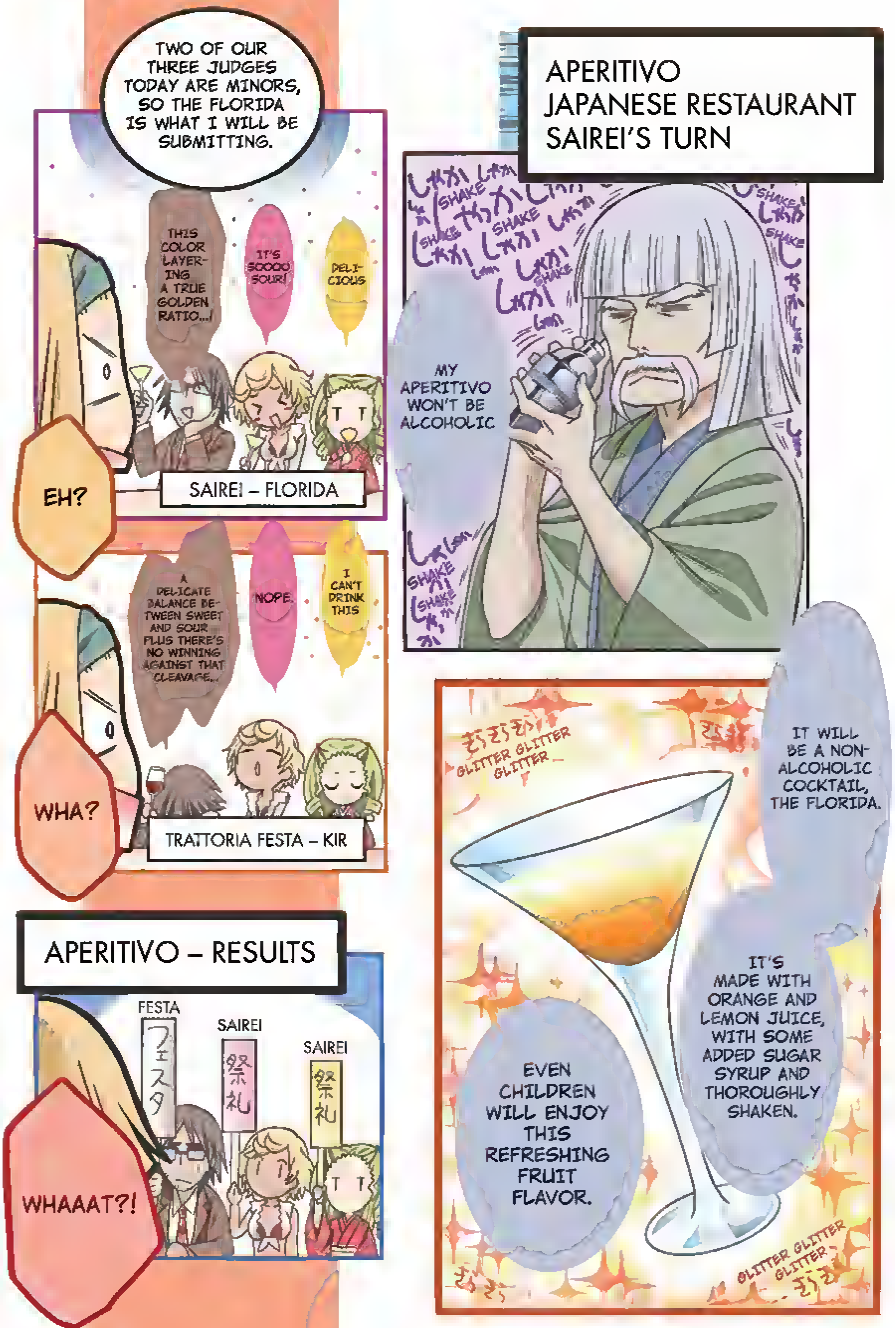
しゃでーん SHIIING

# APERITIVO
# TRATTORIA FESTA'S TURN


...I WILL PREPARE A COCKTAIL WITH WINE AS ITS BASE!
AS THIS IS THE APERI-TIVO...
YOU MIGHT BREAK THE WINE BOTTLES BY HOLDING THEM THIS WAY, SO DON'T TRY THIS AT HOME!

KIR IS NORMALLY PREPARED WITH WINE FROM BURGUNDY, BUT WE ARE GOING WITH A SICILIAN WINE TODAY!
ITS FLAVOR IS REFRESHING, AND IT LEAVES AN INVIGORATING AFTERTASTE IN YOUR MOUTH! WITH LIGHT ALCOHOL CONTENT, IT'S THE IDEAL DRINK FOR THE APERITIVO!
A COCKTAIL OF DRY WHITE WINE WITH LEMON ZEST AND A DASH OF CRÈME DE CASSIS! THY NAME IS KIR!


ARE YOU SAYING MY WINE IS LACKING COMPARED TO BIG BOSS'S?
BOI-YOI-YOING
O-O-O-O-OF COURSE NOT!
SPURT
GULP...
INDEED! THE FLAVOR IS REFRESHING AND VIBRANT!
BUT IT'S ALSO KIND OF PLAIN...
RURI-SAN... WHERE'D YOU LEARN TO DO THAT ..?
I COULD...NEVER PULL THAT OFF...
MMN?
BUT THIS CURRENT ALL-YOU-CAN-DRINK STINT AT THE TRATTORIA'S LOADS MORE FUN!
HA はは HA
ENTER-TAIN-MENT...?
GOLD DIGGER...!
SEVEN FIGURES? IN A FOOD SERVICE GIG?
MALLOW-SAN, JUST FORGET ABOUT IT...
THAT'S JUST SCARY!
TO GET A FEEL FOR THE WORLD OUT THERE, I GOT A LITTLE INTO THE... ENTER-TAINMENT BUSINESS.
I MANAGED TO PULL IN SEVEN FIGURES IN YEN A MONTH DURING THAT TIME.


TWO OF OUR THREE JUDGES TODAY ARE MINORS, SO THE FLORIDA IS WHAT I WILL BE SUBMITTING.
THIS COLOR LAYERING A TRUE GOLDEN RATIO...!
IT'S SOOOO SOUR!
DELICIOUS
EH?
SAIREI – FLORIDA
A DELICATE BALANCE BETWEEN SWEET AND SOUR PLUS THERE'S NO WINNING AGAINST THAT CLEAVAGE...
NOPE.
I CAN'T DRINK THIS
WHA?
TRATTORIA FESTA – KIR
APERITIVO – RESULTS
FESTA
SAIREI
SAIREI
WHAAAT?!
APERITIVO
JAPANESE RESTAURANT
SAIREI'S TURN
SHAKE
MY APERITIVO WON'T BE ALCOHOLIC
IT WILL BE A NON-ALCOHOLIC COCKTAIL, THE FLORIDA.
GLITTER GLITTER GLITTER
IT'S MADE WITH ORANGE AND LEMON JUICE, WITH SOME ADDED SUGAR SYRUP AND THOROUGHLY SHAKEN.
EVEN CHILDREN WILL ENJOY THIS REFRESHING FRUIT FLAVOR.
GLITTER GLITTER GLITTER

THE APERITIVO ROUND GOES TO... SAIREI!
GLOOOM
WHAT THE HELL WERE YOU DOING, RURI?!
DON'T YOU THINK YOU OUGHT TO HAVE THOUGHT THINGS THROUGH A LITTLE MORE?!
HEH
ONE POINT FOR ME... WELL, THAT WAS EASY.
NEXT IS THE ANTIPASTO!
WHO'S IN CHARGE?!
THAT'S ME!
GLOOOM
EI...
WE'RE COUNT-ING ON YOU.
IN FRONT OF THESE FINE LADIES...
...I CAN'T AFFORD TO SLIP UP.

PIACEVOLE! ~MY ITALIAN COOKING~ (1) END